



Starters & Snacks

Small Mixed Salad (V) <i>with our house Dressing and bread</i>	11.00
Buffalo Mozzarella (V) <i>with sun dried tomatoes, seed & herb dressing, olives & balsamic glaze</i>	18.00
Samosas – 3 pieces (V) <i>Indian style vegetable Samosas with homemade fruit chutney.</i>	16.00
Ripe goats' cheese (V) <i>baked in a short bread tartelette with onion relish, honey, balsamic vinegar glaze & walnuts</i>	18.00

Main Courses

BBQ Rib Eye Steak – From Local Beef <i>Char grilled South American style, with Chimi Churi seasonal vegetables & Country fries</i>	44.00
Pesto-Pasta-Bowl (V) <i>Pasta with seed pesto, sun dried tomatoes, olives & spinach. Topped with crumbled feta</i>	26.00
Fish & Chips <i>Tilapia filets cooked in a coconut & sesame crumb, served with country fries & a lime pickle tartare sauce.</i>	30.00
Kräutergarten-Schweinsbratwurst* Pork sausage created with the local butcher – house recipe with herbs from our garden Served with rösti, sauerkraut & an apricot & cranberry-mustard.	29.00
Tandoori Chicken Burger, served in a Focaccia Bun <i>With homemade fruit chutney & minted yogurt coleslaw. With country fries & house-dip</i>	28.50
Pinsa España – Gourmet Style Pizza bread base topped with, <i>Roasted pepper paste, blended cheeses, oregano, olives and chorizo sausage.</i>	31.00

(Please ask us for information on allergens in individual products)

Zum süssen Abschluss oder auch für Zwischendurch *Enjoy something sweet today*

Schoggi-Brownie	13.00
Warmer Schokokuchen mit Haselnuss-Glacé Rahm Und hausgemachter Schoggi-Karamellsauce <i>Chocolate-Brownie with hazelnut ice cream, whipped cream & chocolate-fudge-sauce</i>	
Berry Meringue Coup	12.50
Vanille Glacé, kombiniert mit hausgemachter Waldbeeren-Sauce, knusprigen Meringuestücke & Rahm <i>Berry Meringue Sundae – vanilla ice cream, homemade berry-sauce, meringue crumbles & whipped cream.</i>	
Saftiger gewürzter Apfelkuchen mit Rahm und gerösteten Mandelsplitter	11.50
<i>Spiced Apple Pie, served with whipped cream and toasted almonds</i>	
Highland Coffee Coup	16.00
Mocca Glacé mit Rahm, Mandeln, Schokoraspeln, serviert mit einem Shot Whiskey Highland Coffee Sundae – Mocca ice cream with cream, roasted almonds, chocolate flakes served with a shot of Whiskey.	

Zaubere mit unseren Glacé & Toppings Deinen eigenen Coup Be creative with our Ice Creams & Toppings

Premium Glacé & Sorbet		je Kugel	/ each Scoop
❖ Schoggi; / Chocolate	❖ Mokka / Mocca		CHF 4.50
❖ Vanille; / Vanilla	❖ Haselnuss; / Hazelnut		
❖ Heidelbeer Joghurt / Blueberry-Yoghurt	❖ Cookies & Cream Glacé		
❖ Zwetschgensorbet / Plum sorbet			

Toppings

Waldbeerensauce (Hausgemacht) / Wild-Berry-Sauce (Homemade)	1.50
Schoggi-Fudge-Sauce (warm serviert & hausgemacht) / warm Chocolate-Fudge-Sauce (Homemade)	1.50
Schlagrahm-Nidle / Whipped Cream	1.00
Mandelsplitter geröstet / Toasted almond splinters	1.00
M&M's	1.00
Meringue Bruchstücke / Meringue Crumbles	1.00

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